



Carrot and Banana Muffins

Level: Easy

Prep Time: 15 minutes

Serves: Abt 28

Cook Time: 22-25 minutes

Dry Ingredients:

2 cups all-purpose flour
2 cups white granulated sugar
1½ tsp. baking soda
1 tsp. salt
1½ tsp. cinnamon



Wet Ingredients:

1½ cups vegetable oil
4 eggs, at room temperature

Other cake ingredients:

2 cups finely grated raw carrots (see Notes)
4 ripe bananas, mashed (see Notes)
1 cup raisins

Preheat oven to 350°. Place cupcake liners into cupcake/muffin tins.

In a large bowl, mix the dry ingredients with a whisk until well blended. Add the wet ingredients. Mix well. Add the other cake ingredients and mix until all are combined. Fill the cupcake liners with batter almost to the top of the liner. (I used 1 full ice cream scooper for uniform sized muffins.) Bake for 22 to 25 minutes, or until a toothpick inserted into the center of the muffin comes out clean. Cool on a wire rack.

Notes:

- The original recipe used 3 cups of grated raw carrots and 2 mashed bananas.
- The batter doesn't rise much, so it's ok to fill the liners almost to the top. I filled it a few millimeters below the lip of the liner.